

Lemon Meringue Pies In A Mason Jar Recipe



Graham Cracker Crust: Combine one package of graham crackers with 1/3 cup sugar and 4 TBS. of softened butter.

Crumble the graham crackers in a Ziploc bag and then added in the sugar and softened butter. Mix by hand and press into the bottom of the mason jar. Bake at 350 degrees for 10 minutes.



Lemon Pudding: Follow the instructions on the Jell-O box for the pudding recipe. Just be sure to get the “Cook & Serve” variety. This won’t work with the no-bake instant pudding.

{One 3 oz. Jello Cook & Serve Lemon Pudding box makes 6 servings in 1/2 pint mason jars}

To Make the Meringue: Beat together 4 egg whites and 1/2 cup of sugar. Beat until egg whites form peaks. Layer on top of lemon pudding in jars and cook at 350 degrees for 10-minutes. Turn off oven. Tip: To prevent glass from baking, let jars cool down in oven before removing.

Once cooled, refrigerate for a few hours before serving.